

# newsletter



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## EDITORIAL

*by Paola Pittia (ISEKI\_Food 4 project coordinator)*

October 2013...ready to start the last year of the ISEKI\_Food 4 project and many “exploitation” activities are now on the way. These are the ones that are gathering all the information collected from all the network partners in the first two years of the project (surveys, documents, brainstorming workshops....) and that use them to set and to develop long-lasting products and tools (i.e. PhD platform, the “virtual game on fish canning”, the Pilot Training School for teachers, ...) with the aim to contribute to the improvement of both the modernisation of training and education in food studies of all the HE institutions of the project and the interactions between the main stakeholders of the food sector in a life-long learning perspective.

In this framework I would like to dedicate the space of this editorial to the 3<sup>rd</sup> ISEKI\_Food conference, ISEKI\_Food 2014 – *Bridging Training and Research for Industry and the Wider Community*, that this time is organised in Athens (21-23 May 2014) in collaboration with the ISEKI-Food Association and the National Technical University of Athens.

This edition of the conference, the third following Porto (2008) and Milan (2011), will be focused on *Food Science and Technology Excellence for a Sustainable Bioeconomy*. The idea behind this subtitle was to link the ISEKI\_Food approach (education/training, research and industry interaction) with the main drivers of the next EU research programmes. Excellence in Food Science and Technology cannot be achieved without a modern education and training of scientist and food professionals while industry has to continuously interact with education and research to provide the needs in terms of knowledge and skills. A special space in this newsletter is dedicated to the conference and the session topics.

The two past editions of the conference were quite successful and we had good attendance of participants from all over the world that appreciated the philosophy of the ISEKI\_Food network and projects and the approach of the conference. We hope that also this time you will appreciate it.

Moreover, this year the Conference will be complemented by two events specifically dedicated to PhD programmes and students. Two workshops entitled “State of Research in Europe in the Field of Food Science and Technology” and “Industry meets Academia and PhD programmes” will be held on 21<sup>st</sup> May as pre-conference events. These events will host the presentation of PhD research activities that will be complemented by presentations given by scientists and industry representatives. This is a good opportunity for PhD students to present their project and their research results, and to interact with scientists, industry representatives and teachers in an international framework.

The conference has been constructed as an open forum where each of the participants can be an “active actor” by presenting his/her activities, opinions and research on the specific topics at the planned sessions as either posters or oral speeches, but also as a “social” event where each of you can interact with the participants and share ideas for future collaborations, projects, ....

**So, all of you are invited to submit your abstract as well as to disseminate information about this conference to your institution/company colleagues, and your friends.**

**A special invitation is extended to your PhD students who we would like to have present in large extent.**

I look forward to seeing you all in Athens in May 2014!

## NEWS FROM ISEKI\_FOOD PROJECTS



3<sup>rd</sup> International ISEKI\_Food Conference

### ISEKI\_Food 2014

Athens, May 21-23, 2014

Bridging Training and Research for Industry and the Wider Community

Food Science and Technology Excellence  
for a Sustainable Bioeconomy

<http://www.isekiconferences.com/athens2014/>

*by Paola Pittia*

The **ISEKI-Food Association**, the **ISEKI\_Food 4 project** (supported by the European Commission under the Erasmus programme) and the **National Technical University of Athens** are pleased to announce the 3<sup>rd</sup> International ISEKI\_Food Conference to be held 21 - 23 May 2014 in Athens, Greece. This conference will be focused on Food Science and Technology for a Bioeconomy 2020.

### Conference topics

The conference includes three main sessions:

**Session 1: *Re-thinking education: enhancing Food Science & Technology competences for Bioeconomy 2020.*** This session is open to contributions on new strategies and methods in Food Science & Technology higher education and continual professional development, and particularly the requirements towards building the workforce for a Bioeconomy in 2020.

**Session 2: *Knowledge and Innovation in research towards a bioeconomy perspective.*** Essential topics, such as sustainability of production chains, use of by-products, new products design, management of energy and water resources, and others, will be analysed in terms of recent innovations and emergent requirements

**Session 3: *Food Industry for a sustainable planet food supply.*** This session will analyse recent developments and needs by the food industry towards a sustainable bioeconomy. Best practices will be shared, namely in terms of technology transfer.

### Pre-conference events

**Workshop (21 May, morning):** “State of Research in Europe in the Field of Food Science and Technology” that is mainly dedicated to the presentation of PhD research activities.

**Workshop (21 May afternoon):** “Industry meets Academia and PhD programmes”  
Final assessment session of the Pilot Training School for teachers in Food Science & Technology

### Abstract Submission Open

All information is available at the Conference website

<http://www.isekiconferences.com/athens2014/>

**Deadline for abstract submission for both conference and pre-conference workshops: December 15, 2013.**

The poster presentations will undergo an evaluation process for the assignment of the ISEKI\_Food Poster Award.

### Conference Secretariat

**ISEKI-Food Association Secretariat**

c/o Department of Food Sciences and Technology

Muthgasse 18, A-1190 Vienna, Austria

[office@iseki-food.net](mailto:office@iseki-food.net)

**ALL READERS ARE INVITED TO ATTEND AND TO DISSEMINATE EVENT INFORMATION TO COLLEAGUES, FRIENDS AND STUDENTS.**

**WE LOOK FORWARD TO SEEING YOU ALL IN ATHENS IN MAY 2014!**

### The Organising Institutions



## ISEKI\_Food 4 ISOPOW Workshop

### Next generation of scientists – International interdisciplinary and future career planning

*by Paola Pittia*

An ISEKI\_Food 4 project workshop entitled “Next generation of scientists – International interdisciplinary and future career planning” was held on 22 August at the International Symposium of Properties of Water Congress (ISOPOW XII) in Friskebäckskil (SE) thanks to the collaboration with the ISOPOW Organising and Scientific Committees.

The workshop was planned to discuss how to improve the skills and expertise of PhD graduates in the Food Science and Technology field and how education and training has to be changed in order to meet the current labour market expectations of future generations of Food Technologists and professionals.

After a brief introduction by Paola Pittia on the ISEKI\_Food 4 project and network, an interesting presentation entitled “H-O-H in Phases” was given by Yrjo Roos, University College Cork, tracing the history of the evolution of the water concept in foods, from water activity to water mobility and reporting how the food polymer science approach has evidenced the importance of water not only on safety and stability but also on physical and structural properties of foods. Then, after a presentation on the results of the survey on the desired skills of the PhD graduates carried out within the ISEKI\_Food 4 project, Prof. Peter Lillford, University of Birmingham (UK) and Paola Pittia chaired an open discussion with the conference participants.

Industry representatives, academia and PhD students contributed actively and highlighted the importance of the need to change PhD programmes to favour the training of the graduates with proper soft skills and critical thinking abilities.

The workshop was highly appreciated by the participants and the ISEKI\_Food project and network look forward to continuing the collaboration with the ISOPOW scientific organisation started in Sweden with further joint events and initiatives with the aim to strengthen the interaction between research and education in the food science sector.



## 2<sup>nd</sup> ISEKI\_Food 4 steering committee meeting report

*by Lynn McIntyre*

The second ISEKI\_Food 4 steering committee meeting at the Polytechnic Institute of Coimbra (IPC), Portugal (5-6 September) was attended by 18 work package coordinators/core members, the ISEKI\_Food 4 secretariat and Erasmus project manager Katia de Sousa from EACEA, Brussels.

The meeting opened with a presentation by Prof. Paulo Sanches (vice president, IPC) detailing the history of the institution, and the education and training activities undertaken at undergraduate and post-graduate levels. Project coordinator Paola Pittia then presented a project summary and some of the recent project activity results, followed by an update from the quality team (WP1) and a monitoring discussion with Katia de Souza. After lunch, work package presentations were given, focusing on key activities to complete over the final year of the project, followed by an ISEKI-Food Association board meeting.



On Day 2, work package summary presentations continued including discussion of dissemination activities being undertaken and the launch of the IFA LinkedIn group (see the related article in this newsletter for more details on how to join us!). After coffee (and amazing pastéis de nata Portuguese tarts!) Rachel Newton from SPI, Porto gave a presentation on the INPROFOOD project ([www.inprofood.eu](http://www.inprofood.eu)) followed by ISEKI\_Food 2014 Conference organisational discussions and final meeting conclusions.

As always, much hard work and progress was achieved. Many thanks to IPC and Rui Costa for being such amazing meeting hosts and for organising excellent Portuguese food, entertainment (fado) and warm weather! The next project meeting will be held in Barcelona in February next year.

## Don't delay! Join the NEW ISEKI-Food Association LinkedIn group today!

*by Lynn McIntyre*

We are pleased to announce the launch of our latest social media tool, the **ISEKI-Food Association group**, on LinkedIn, the world's largest professional networking site. We are keen to use it as a dissemination tool (in addition to our Facebook and Twitter feeds) to promote the activities of the ISEKI\_Food 4 project and IFA, and to develop a sustainable forum for open discussion of topical issues in food science and technology. If you are already actively



using LinkedIn to grow your professional networks, please visit our group page and send a request to join.

If you are new to LinkedIn, it's well worth watching a short video overview of what LinkedIn is ([http://help.linkedin.com/app/answers/detail/a\\_id/45](http://help.linkedin.com/app/answers/detail/a_id/45)) and how it can help you to:

1. Establish your professional profile and control one of the top search results for your name.
2. Build and maintain a broader network of professionals you can trust.
3. Find and reconnect with colleagues and classmates.
4. Learn about other companies.
5. Leverage powerful tools to find and reach the people you need.
6. Tap into the knowledge of your network.
7. Discover new opportunities.

**We look forward to becoming more “LinkedIn” with you!**

## **Knowledge and Technology Transfer in the Food Area – workshop**

*by Cristina Silva*

Last 16<sup>th</sup> May 2013, the ISEKI\_Food 4 project organized a half day workshop on **Knowledge and Technology Transfer in the Food Area**, at the Kaunas University of Technology in Lithuania. 115 people attended the event, 14 of whom were from outside the consortium. The programme and presentations are available at: [http://www.iseki-food4.eu/work\\_packages/wp5](http://www.iseki-food4.eu/work_packages/wp5)



A round table was run where the main driving forces of Knowledge and Technology Transfer in the Food Area, and the training needs for Food Science and Technology professionals were discussed. The workshop promoted an open dialogue and discussion with industry and higher education stakeholders. Based on the outcome and conclusions, a strategic document is under preparation and will be made available to all participating organizations soon.

## What about the Internationalization of PhD studies?

*by Chelo Gonzales*

The perception of the importance of an International PhD degree has been evaluated by means of a short survey distributed at the 2nd Overall Meeting of the ISEKI\_Food 4 project, held in Kaunas (Lithuania May 2013). Moreover, respondents were asked about the main barriers encountered to implement this degree. A total of 55 responses were collected from the different partners, who belong to different higher education institutions from 23 countries.

The results showed that almost all respondents (around 91%) agreed about the importance of the establishment of such an International degree/collaboration at PhD level at their institution. The main barriers encountered to implement an International PhD degree can be observed in Figure 1, where a word-cloud graph was generated by using the text given by respondents. As can be seen, the lack of financial resources was found to be the most limiting factor, but the presence of bureaucracy constraints (rigidity of the institution, national legislation, university rules ...), lack of time and poor knowledge of foreign languages were also pointed out.

Further information will be available in the 2<sup>nd</sup> PhD in Food Science and Technology Newsletter available on the Virtual PhD Platform (ISEKI-Food Association webpage: <https://www.iseki-food.net/>)



Word-cloud generated by using the text of the responses obtained when asking about the main barriers encountered to implement a PhD International degree.

## NEWS FROM IFOOD4 PARTNERS

### Cardiff Metropolitan University (UK) Food Science Conference Shares Best Practice

by Vitti Allender



Delegates from the private sector, food policy, enforcement officers, academics and students were among the guests at a unique forum for Welsh food professionals at Cardiff Metropolitan University's Zero2Five Food Industry Centre's recent food safety conference.

It was opened by the Wales Minister for Natural Resources and Food, Alun Davies and covered a range of food science-based subjects.

Acting Director for Food Standards Agency Wales, Geoff Ogle was among the guest presenters, joined by communications professional Alastair Milburn, who discussed management of the media during a crisis, *Listeria* expert Ellen Evans who focused on the prevalence of Listeriosis among the over 60s and basic means to combat this; and Dr Vitti Allender who highlighted issues surrounding the forthcoming changes to legal labelling of foods.

Speaking at the event, The Minister said he was keen to encourage different parts of the supply chain to find ways of linking up and benefitting from the excellence so apparent in Wales. He said:

"I am privileged to meet so many representatives of the food industry directly and am struck by industry's enthusiasm for working towards a sustainable and profitable future. I believe that sharing best practice is key to achieving excellence and conferences such as this are critical to ensure that Welsh-based food companies are kept abreast of the managerial and scientific advances affecting the food industry."

David Lloyd, Director of the Food Industry Centre said: "This conference has given food professionals the opportunity to improve their understanding of barriers to growth and learn more about factors affecting their industry."



The Zero2Five Food Industry Centre at Wales Cardiff Metropolitan University



Alun Davies, Minister for Natural Resources and Food



Undergraduate students on BSc (Hons) Food Science and Technology degree programme



The **EFFoST 2013 Conference** is coming closer and as Conference Chair I invite all the scientists and in particular the MSc/PhD students in Food Science & Technology and Food Engineering to join us in Bologna from 12-15 November.

In the frame of the side event initiatives, I bring to your attention a workshop to be held in the Department of Agriculture and Food Sciences addressed to the scientists of the future, organized by the local PhD students coordination and sponsored by the Department itself.

We look forward to welcoming you to Bologna!

Marco Dalla Rosa  
Conference Chair

## Erasmus - Next Generation Food Formulation

School of Food & Nutritional Sciences, University College Cork, Ireland

*by Dave Waldron*

UCC hosted a two-week Erasmus Intensive Program (IP) for postgraduate students in the Food Science area from 14-27 April, 2013. This was the third year of the international program. The intensive program "Functional Ingredients for Tailored Foods" dealt with the use of ingredients (from vegetable/ animal sources) for food formulation and innovation, with a focus on process-constituent interactions.

Over two weeks of lectures and practicals, the students gained an understanding and working knowledge of the science and technology involved in ingredient selection, and preclinical evaluation. They learned how to advance this to food formulation development, process control, stability considerations and clinical substantiation of health claims.

Forty PhD candidates from eight European universities took part in this multidisciplinary training. The universities included Galaia (Romania), Warsaw University of Life Sciences (Poland), Oniris and AgrocampusOuest (France), Uni Santiago de Compostela (Spain), Ghent (Belgium) and University of Eastern Finland, as well as UCC.

Irish students funded through the Department of Agriculture Food and Marine Agri-Food Graduate Development Program (launched by Simon Coveney TD, Minister for Agriculture, Marine and Food, in July 2012) also participated.



The Erasmus IP Program helps to make specialist topics available to a wider group of students while allowing them gain a new perspective in a multinational environment. Simon Coveney TD, Minister for Agriculture, Marine and Food, with staff and students who attended the 2013 Programme in University College Cork, Ireland.

## New Publications from the School of Food & Nutritional Sciences, University College Cork, Ireland

### Food Materials Science & Engineering

Prof. Bhesh Bhandari<sup>†</sup> & Prof. Yrjö Roos<sup>††</sup>

<sup>†</sup> School of Agriculture & Food Sciences, University of Queensland

<sup>††</sup> Professor of Food Technology, UCC

*Food Materials Science and Engineering covers a comprehensive range of topics in relation to food materials, their properties and characterisation techniques, thus offering a new approach to understanding food production and quality control.*

Publisher: Wiley-Blackwell. ISBN-13: 978-1-4051-9922-3

### Advanced Dairy Chemistry

Prof Paul McSweeney<sup>†</sup> & Prof Patrick F. Fox<sup>††</sup>

<sup>†</sup>Professor in the School of Food & Nutritional Sciences, UCC, <sup>††</sup>Emeritus Professor of Food Chemistry, UCC

*Professor Fox's multi-volume Advanced Dairy Chemistry set was first published in four volumes in the early 1980s and became the leading major reference on dairy chemistry, providing in-depth coverage of milk proteins, lipids, and lactose. This latest publication is the 4<sup>th</sup> edition divided and published separately as Volume 1A - Proteins: Basics Aspects, and Volume 1B – Applied Aspects.*

Publisher: Springer

ISBN-13: 978-1461447139

### Cereals Grains for the Food & Beverage Industries

Prof Elke Arendt<sup>†</sup> & Dr. Emanuele Zannini<sup>††</sup>

<sup>†</sup>Professor in the School of Food & Nutritional Sciences, UCC, <sup>††</sup>Senior Research Assistant, UCC

*This is an essential reference for academic researchers interested in the area of cereal grains and products. It is also an invaluable reference for professionals in the food and beverage industry working with cereal products, including ingredient manufacturers, food technologists, nutritionists, as well as policy-makers and health care professionals.*

Publisher: Woodhead Publishing

ISBN-13: 978 0 85709 413 1



## HEALTHGRAIN FORUM

Symposium at the 20<sup>th</sup>  
International Congress of  
Nutrition, Granada, Spain,  
15-20 September 2013

by Jan-Willem van der Kamp

At the major International Nutrition Congress ICN2013, attended by over 4000 delegates, the Healthgrain Forum symposium *Cereal foods and health – new results and science-based nutrition* has been recognized as one of the highlights.



Dr Paola Vitaglione (University of Naples) indicated that ferulic acid, when bound to arabinoxylan dietary fibre, as is the case in wheat and rye (and not in non-cereal products) can exert an anti-oxidant, anti-inflammatory effect in the colon.

The analysis of the HELGA and EPIC Cohort studies presented by Dr Anja Olsen (Danish Cancer Society

Research Centre) indicated that intakes of fibre, especially from wholegrain wheat products, are found to be associated with lower colorectal cancer incidence.

These findings are well in line with recent dietary recommendations, which, as presented by Professor Chris Seal (Newcastle University), highlight the consumption of wholegrain products, of grains high in dietary fibre. The presentations, of the authors mentioned above and of Professor Gabriele Riccardi (Federico 2 University Naples), and Professor Penny Kris-Etherton (Penn State University) can be viewed at [www.healthgrain.org](http://www.healthgrain.org). Other information of ICN2013 related to cereals and health will be posted on this site in the coming month.

## NEWS FROM OTHER PROJECTS

### UK FSA project: Qualitative Risk Assessment

by *Christian James*



UK FSA project: Qualitative Risk Assessment to support a policy decision on partially eviscerated (effilé) poultry production. ISEKI partners, the National Centre for Food Manufacturing (NCFM) at the University of Lincoln and the Food Refrigeration & Process Engineering Research Centre (FRPERC) at the Grimsby Institute, are pleased to announce that they have just started a research project (FS101044) for the UK Food Standards Agency to provide a better understanding of public health risks associated with partially eviscerated (effilé) poultry production. Partially eviscerated (effilé) poultry is where the heart, liver, lungs, kidneys, crop (a muscular pouch near the throat), proventriculus (part of the digestive system) and gizzard have been left inside the body cavity. Regulation (EC) 853/2004 allows production of effilé poultry, provided it is authorised by the competent authority. This form of processing is traditional to France however the UK has little experience of this process, although trials have taken place in a few UK plants. We are carrying out a qualitative risk assessment of this process for the UK Food Standards Agency in order to suggest what controls UK processors should have in place and how inspection should be carried out if they wish to produce effilé poultry. We would welcome any advice, information, or contacts that ISEKI partners, particularly those in France, may have regarding this process. While we know that such poultry is produced in France we would be interested to know whether any partners know of similar processing of poultry in their own countries. If you have anything to contribute or would like more information regarding this project, please contact Christian James ([jamesc@grimsby.ac.uk](mailto:jamesc@grimsby.ac.uk)).

### Vitamin D - The sunshine vitamin that is needed in our food

*School of Food & Nutritional Science, University College Cork, Ireland*

by *Dave Waldron*



The School of Food & Nutritional Sciences will lead a €6 million Europe-wide project to address the public health issue of vitamin D deficiency in European populations of all ages by using food-based strategies

Prof Kevin Cashman and Dr Mairead Kiely (Vitamin D Research Group, School of Food and Nutritional Sciences, UCC) will coordinate the EU Vitamin D (ODIN) Project – *“Food Based Solutions for Optimal Vitamin D Nutrition and health through the lifecycle”*. This project, involving 31 partners, will help address the public health issue of vitamin D deficiency in European populations of all ages by using new and evidence-based food strategies for increasing vitamin D content of our diet through a variety of non-traditional foods as well as

providing much needed new knowledge on vitamin D requirements and non-skeletal health effects.

Vitamin D can be synthesized in the skin from exposure to UVB rays in sunshine. However, the ability to synthesize vitamin D is dependent on a variety of different factors, such as the season, latitude, skin pigmentation and clothing. In Northern European countries, such as Ireland, people cannot produce enough vitamin D in their skin in winter months due to the limited strength of sun and thus have a high dependency on dietary supply. Even with summer sunshine, clothing and sunscreen lotions block the rays reaching the skin.

Vitamin D plays a primary role in regulating calcium levels by enhancing dietary calcium absorption and metabolism and thus is critical for bone health. It also plays a role in cell differentiation, glucose metabolism and our immune response and vitamin D deficiency has been linked to a variety of non-skeletal health outcomes.

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## NEWS FROM IFA (ISEKI-FOOD ASSOCIATION)

### New Honorary Members

Due to their retirement and their contributions to IFA **Elisabeth Dumoulin, Andrej Lenart, Paul Singh** and **Dominique Colin** have been awarded honorary membership. The Board would like to thank all of them for their valuable contributions and time spent working on behalf of the Association.

### A new issue of the ISEKI e-journal has been published

See more at: <http://www.iseki-food-ejournal.com/ojs/index.php/e-journal/issue/current>

### DEFRUS project evaluation

The DEFRUS Project (**DE**velopment of Qualification **F**ramework for Food Science Studies in **RUS**sia, Ref. No. 517336-TEMPUS-2011\_PL-SMHES, <http://defrus.sggw.pl/>), coordinated by Warsaw University of Life Sciences and running from 10/2011-10/2014, where IFA is involved as partner, was positively evaluated in June 2013. With over 200, an impressive number of mobilities have been realized.

## IFA Webinars (<https://www.iseki-food.net/webinars>)

IFA webinars are becoming more and more attractive. As most of them are free, we are looking for sponsors to support our activity, because there is a lot of work necessary behind for the organisation. IFA can offer the following sponsorship options:

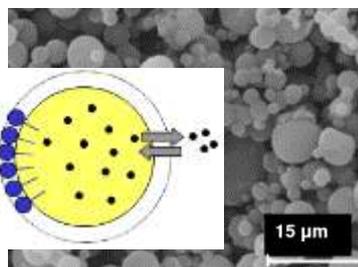
- Sponsors can give a webinar on their new product developments, etc..... 500 €
- IFA can organise training (via web and/or on site) for staff on a topic of interest:  
webtraining..... 1000 €
- Sponsors can put their logo as a sponsor, € per webinar: ..... 100 €



One of the next webinars will be presented by **Prof. Brian McKenna** on **November 04, 2013** at 3 pm UTC. The topic is “**European Technology Platform Food for Life: Strategic Research and Innovation Agenda**”. The European food industry faces many demanding challenges if it is to maintain its competitiveness and stop the current decline in its market share. To do this it must address some key research questions that will enhance its competitiveness and lead to greater innovation within a fragmented industry of close to 400 000 enterprises, many of them small and medium sized enterprises.

Without doubt it will require a complex range of new technologies if it is to meet the society driven demands for healthy, safe, sustainably produced foods that are convenient, perhaps individual, promote healthy aging and are perceived as natural. If scientists are to succeed in enhancing European competitiveness, there will be a need to have food items tailor-made for Europe that respect sustainability, that are functionally enhanced, that reduce waste, water use and packaging and, in all probability, show a shift from meat to plant-based protein sources. Read more at <https://www.iseki-food.net/webinar/4074>

## 4th SCHOOL OF NANOTECHNOLOGY: Applications in the food chain



IFA organised this one and a half day workshop on 4-5 September in Coimbra/Portugal to further explore the use of nanotechnology in food. This school was organized in lectures describing the most updated research in the field and a half-day of practical work in which the participants could learn of some techniques applied to the development and characterization of food grade nanomaterial. To view the programme please visit [https://www.iseki-food.net/nanoworkshop\\_coimbra](https://www.iseki-food.net/nanoworkshop_coimbra). IFA members have also access to the presentations.

## FOOD SCIENTIST Media Training



The project MAITRE organized a free Media training seminar together with BOKU-University and IFA at BOKU on 10-11 October 2013. This tailor-made media training seminar went over the most important points researchers should be aware of when interacting with the media, thus facilitating their research communication. Supported by professional journalistic content, the workshop was mainly characterised by hands-on practice for participants. For further information on the project please visit <http://maitreproject.eu/>.



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## TRAINING

### International Ice Cream Science & Technology Course

**Food Industry Training Unit, University College Cork, Ireland (21-23 February 2014)**

This intensive three-day course will provide participants with knowledge of the production, science, technology, and quality features of frozen desserts, ice cream and related products. The Course will examine the technical aspects of ice cream and frozen dessert manufacturing with an emphasis on the quality of the finished product. It spans the range from introductory to advanced topics. Lectures will be complemented with demonstrations and there will be ample opportunity for personal contact with the Trainer and industry colleagues.

The course will be delivered by Professor Douglas Goff (Department of Food Science at the University of Guelph, Canada). Prof Goff is well known internationally for his ice cream expertise. He has done extensive research on ice cream structure, ingredients, manufacturing and quality, which has been published and presented widely around the world. He is the co-author of Ice Cream, 6th Edition, with Professor Robert Marshall and Richard Hartel. He has also written numerous book chapters and over 150 scientific and technical papers, most on the subject of ice cream.

#### WHO SHOULD ATTEND?

- Ice cream and related frozen dessert processors
- Quality assurance personnel
- Research and development personnel
- Food retailers
- Suppliers to the ice cream and frozen dessert industry
- Entrepreneurs

For further information and registration, please contact Course Secretariat:

Ms Mary McCarthy-Buckley  
Food Industry Training Unit  
College of Science, Engineering and Food Science  
University College Cork, Ireland  
Telephone: 353 21 4903363  
E-mail: [m.mccarthybuckley@ucc.ie](mailto:m.mccarthybuckley@ucc.ie)

### **Agreenium's 1<sup>st</sup> Summer School**

AgroSup Dijon is very pleased to announce "**Agreenium's 1<sup>st</sup> Summer School**" from June 30<sup>th</sup> to July 11<sup>th</sup> 2014, which will be offered at three of France's Higher Education Institutions specialising in Agriculture and Food Sciences: AgroParisTech in central Paris, AgroCampus Ouest in Brittany and AgroSup Dijon in Burgundy (FR).

Agreenium (<http://www.agreenium.org/en/>) is the "French consortium for Research and Higher Education in Agriculture, Food, Animal health and the Environment" and AgroSup Dijon is one of the founding members.

The theme of this 2014 Summer School is "Food - the French touch" and will be fully taught in English. Places for 2014 are limited to 20 participants: undergraduates, graduates or professionals.

Registration will be open and the program available by end of December 2013.

If you have any questions, please do not hesitate to contact the Summer School team at: [Food-summer-school@agreenium.org](mailto:Food-summer-school@agreenium.org)

### **Online PhD programs.net, an example of a virtual platform for PhD studies in US**

A higher education website is dedicated to providing resources for individuals interested in online PhD programs.

[OnlinePhDPrograms.net](http://OnlinePhDPrograms.net) offers a variety of different resources with one of the most prominent features being the tool that allows users to search for their online PhD program. It also features top PhD granting institutions as well as information about specific PhD programs.

The site provides an education guide covering online PhD program resources from all angles. It helps people who are seeking degrees, searching for a college and looking for in depth feature articles related to online PhDs. It is a trusted source for credible PhD program information and provides new insight for readers.

## ABOUT THE ISEKI\_FOOD 4 PARTNERS

### Department of Food Technology at the Cape Peninsula University of Technology

by Jessy Vanwyk



The Department of Food Technology at the Cape Peninsula University of Technology is based in Bellville about 30 km from Cape Town CBD and has a beautiful view of Table Mountain! We have 20 staff members (12 academics). Our student number is around 420 right up to Masters level. Together with the Agri-Food Technology Station (ATS), we are based in a beautiful new building that was completed in 2010.

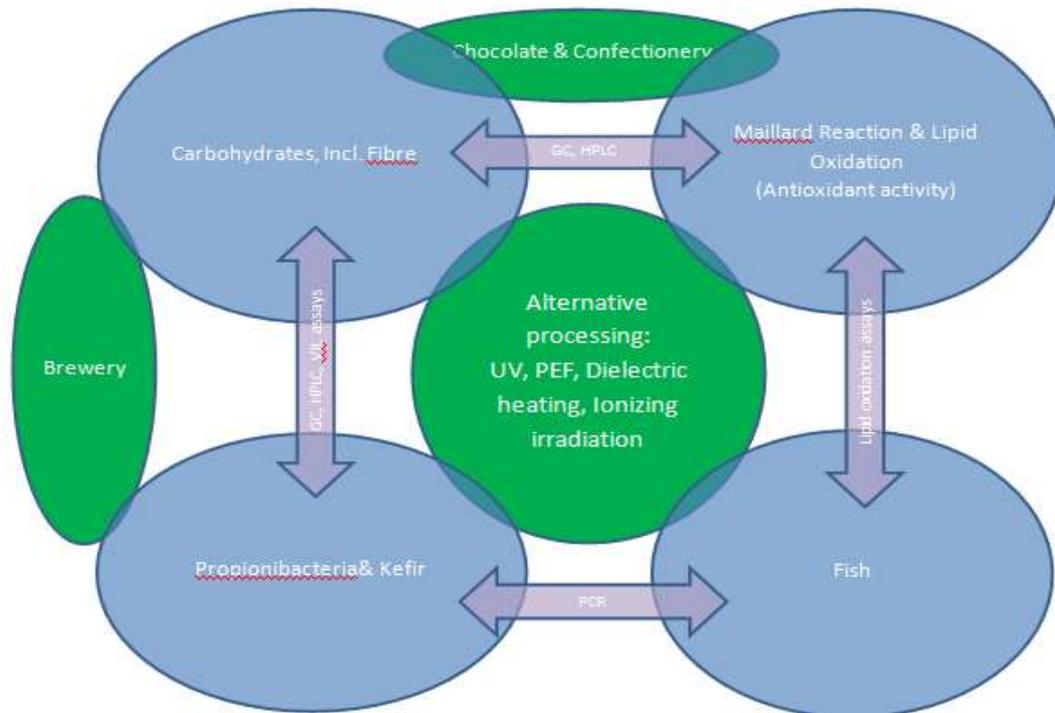
It is common knowledge that Food Science and Technology is a multi-faceted and, therefore, a complex field of study. Training Food Technologists to produce well-skilled practitioners with an all-round mastery of the requisite scientific knowledge and practical skills is an even greater challenge. To produce well-skilled practitioners, our pilot-scale food processing training facility (1700m<sup>2</sup>) has all the features of an accredited food processing facility, including hygienic design and construction and compares more than favourably with other such academic facilities internationally.

The equipment base in plant is extensive and has appropriate laboratories for analytical and developmental work. Modular equipment will be used to run about 100 product lines with directional flow. We are busy with re-curriculation of our qualifications and are building in project work to support the practical aspects of training

Another significant asset to our department is the attachment of the Agri-Food Technology Station (ATS). The semi-commercial activities of this governmentally-funded Station further assist us to create the dynamic environment required to achieve maximum exposure of our students to industry and to allow integration with, and simulation of the “real world of work”.

The department has four active research focus areas (Figure 1). All staff are involved in Work-Integrated Learning monitoring. The escalation of contact with industry strengthens the complex tissue of our relationship with them.

We are also very excited about our new Microbrewery and are also awaiting a R5m donation towards a Chocolate and Confectionery Centre of Excellence (CCCE) as part of our training and service delivery to industry.



Research Focus Areas in the Department of Food Technology, CPUT

For more information, our websites and contact details are:

Food Technology: <http://www.cput.ac.za/food-technology>

Head of Department: Prof. Jessy van Wyk ([vanwykj@cput.ac.za](mailto:vanwykj@cput.ac.za))

ATS: <http://www.cput.ac.za/ats> Manager: Mr. Larry Dolley ([dolleyl@cput.ac.za](mailto:dolleyl@cput.ac.za))

## University of Ljubljana

by *Abram Veronika*



**University of Ljubljana** ranks as a very large university, with more than 51000 graduate and postgraduate students. Approximately 4000 higher education teachers are employed in the 3 arts academies and 23 faculties. The university was founded in 1919 and is based in Ljubljana, the capital of Slovenia. The university's central office and the majority of schools are situated in the centre of Ljubljana and several buildings are located on the city outskirts. All of the study programmes from the 2007/2008 academic year are offered in accordance with the Bologna Declaration. The University of Ljubljana is ranked among the top 500 universities in the world according to ARWU Shanghai, Times THES-QS and WEBOMETRICS.

The Biotechnical Faculty provides university level, advanced professional and postgraduate education. It carries out scientific research and technical and consulting work in biology, microbiology, forestry, animal husbandry, agronomy, wood technology, food technology and biotechnology. With a variety of educational and research programs, the Biotechnical Faculty encourages interdisciplinary and multidisciplinary cooperation in education as well as in research. In its studies more than 3000 students are enrolled.

Food Science and Nutrition study program places emphasis on knowledge connected to food science, production, processing, quality and food marketing and nutrition. The BSc program is full-time and lasts for three years. After the completion of all study requirements graduates can be either employed or can continue studies in second cycle masters' study programs and later to doctoral study program in biosciences.

## Research and Innovation

### Interdepartmental Centre for Industrial Agri-Food Research (CIRI)

by *Liliana Dipinto*



The Interdepartmental Centre for Industrial Research (CIRI) in Agri-Food sector is located in the Cesena Food Science Campus, and established as part of the Multi-campus project set up by Alma Mater Studiorum – University of Bologna, Europe's oldest university. The project aims to provide outstanding higher education opportunities as well as activate ongoing research activities in the region of Romagna, by founding faculties in the towns of Cesena, Forlì, Ravenna and Rimini.

Agri-Food Ciri (34 professors and 19 young industrial researchers), an instrument of the University of Bologna, has the purpose of conducting and coordinating research activities

mainly addressed to strengthen relations with industry, promoting the results of research and fostering technological transfer in order to meet the needs of the productive sector.

The Interdepartmental Centre originates within the “Tecnopoli” project which intends to create a network of infrastructures for research and innovation, dedicated to industrial research and technology transfer. The project is part of the “Regional Operative Plan” of the Emilia Romagna region supported by the European Fund for the Regional Development 2007-2013, as consolidation of the High Technology regional Network.

The peculiarity and the innovativeness of the Agri-Food CIRI lies in the integrated view of the food as a product of a sequence of calibrated procedures (choice of the raw material and ingredients, formulation, fermentation or technological process, packaging, choice of the storage conditions or the suitable maturations) able to plan and predict the security, the organoleptic and nutritional quality and the product shelf life. To this end, the technological, microbiological, analytical and nutritional competences of the Agr-Food CIRI are integrated in order to provide industry not only with a service but with support for all the production and innovation phases through the application of an integrated approach based on the needs of the industry.

The research activity of the centre is focused on two research areas: “Food processing, consumption and health” and “Bioanalytical, bioactivity, microbiology and exploitation of microorganisms for industrial purposes”.

Operative Unit I Food processing, consumption and health includes: study of technologies to improve food shelf-life; optimization of food processing, both from plant and animal origin; formulation of new functional and nutraceutical products; study of techniques to control food quality and traceability. Regarding food packaging, new methodologies and new materials are developed.



Operative Unit II Bioanalytical, bioactivity, microbiology and exploitation of microorganisms for industrial purposes performs chemical-physical, sensorial and biological analyses, from raw materials to final products, in order to study food composition, bioactive compounds, functional foods, recovery and enhancement of food by-products, optimization of fermentation processes and exploitation of microorganisms for

industrial purposes. The activity is focused on the set up of productive, analytical and management protocols through innovative systems for food quality and genuineness.

The Agr-Food CIRI actively collaborates with different enterprises and organizations in a wide range of applications including bakery products, fermented meat, beverages, frozen foods, fruits and vegetables.

## UPCOMING FOOD RELATED EVENTS

### October 2013

3-4 October 2013

**ASMP**

More information: [https://www.iseki-food.net/ifa\\_event/4019](https://www.iseki-food.net/ifa_event/4019)  
University of Galati, Romania

**NEW!** 3-5 October 2013

**Fi & Hi India 2013, Food Ingredients & Health ingredients India 2013**

More information: <http://www.foodingredientsglobal.com/india/home>  
Bombai Exhibition Center Mumbai, India

**NEW!** 5-9 October 2013

**Angua Food Tech**

More information: [www.anuga.com](http://www.anuga.com)  
Koelnmesse, Cologne, Germany

6-9 October 2013

**International Baking Industry Exposition, IBIE 2013**

More information: [www.bakingexpo.org](http://www.bakingexpo.org)  
Las Vegas Convention Center, Las Vegas, USA

**NEW!** 7-9 October 2013

**6<sup>th</sup> international Symposium on food Innovation and Development**

More information: <http://www.innova-uy.info/en>  
Sala de actos del Latu, Montevideo, Uruguay

7-9 October 2013

**ESBP 2013**

More information: <http://www.esbp2013.org/>  
Cultural Center of Belém, Lisbon, Portugal

7-9 October 2013

**Innova 2013**

More information: <http://www.innova-uy.info/en>  
Laboratorio Tecnológico del Uruguay, Montevideo, Uruguay

**NEW!** 8-10 October 2013

**4<sup>th</sup> Annual IAOM Southeast Asia District Conference & Expo**

More information: <http://www.iaom.info>  
Asiana Saigon InterContinental, Ho Chi Minh City, Vietnam

9-11 October 2013

**3<sup>rd</sup> MS Food Day**

More information: <http://eventi.fmach.it/MS-Food-Day>  
University of Trento, Italy

**NEW!** 9-11 October 2013

**HI Japan 2013, Health Ingredients Japan 2013**

More information: <http://www.hijapan.info/eng/>  
Tokyo big sight Exhibition center, Tokyo, Japan

10-11 October 2013

**Media Actions for the International Training of Researchers**

More information: <http://maitreproject.eu/seminars/998>  
BOKU-University of Natural Resources and Life Sciences, Vienna, Austria

12-14 October 2013

**1<sup>st</sup> Annual World Congress of Nutrition & Health-2013**

More information: <http://www.bitlifesciences.com/wcnh2013/program.asp>

Dalian World Expo Center, Dalian, China

**NEW!** 13-25 October 2013

**12<sup>th</sup> International Postgraduate Course on the Production and Use of Food Composition Data in Nutrition**

More information: <http://www.unscn.org/en/announcements/training>

Wageningen, Netherlands

**NEW!** 15-18 October 2013

**VIII International Grain Trading Conference "Global and Middle East Grain Outlook 2013**

More information: <http://grun.ru/en/>

Sharm El Sheikh, Egypt

**NEW!** 16-18 October 2013

**Aquaexcel training course series: Course 2**

More information: [www6.rennes.inra.fr/lpgp](http://www6.rennes.inra.fr/lpgp)

INRA Laboratory of Fish Physiology, Rennes, France

16-18 October 2013

**7<sup>th</sup> International Congress "Flour-Bread '13 and the 9th Croatian Congress of Cereal Technologists**

**"Brasno-Kruh '13**

More information: <http://www.ptfos.unios.hr/flour-bread/>

Grand Hotel Adriatic, Opatijia, Croatia

18-19 October 2013

**Food Science, Engineering and Technology 2013**

More information: <http://scienwork.uft-plovdiv.bg/en/>

Plovdiv, Bulgaria

**NEW!** 21-23 October 2013

**Oilseed & Grain Trade Summit (formerly the Soy & Grain Trade Summit**

More information: [www.oilseedandgraintrade.com](http://www.oilseedandgraintrade.com)

Minneapolis Convention Center, Minneapolis, United States

**NEW!** 21-22 October 2013

**VI Internationa Symposium on Food Technologies and Food Brokerage Event**

More information: [https://www.iseki-food.net/ifa\\_event/4065](https://www.iseki-food.net/ifa_event/4065)

Universidad Politécnic de Cartagena, Cartagena, Spain

**NEW!** 23 October 2013

**Food Defense**

More information: [https://www.iseki-food.net/ifa\\_event/food-defense](https://www.iseki-food.net/ifa_event/food-defense)

Boku, Vienna, Austria

**NEW!** 24-26 October 2013

**2<sup>nd</sup> International Symposium on Traditional Foods from Adriatic to Caucasus**

More information: <http://traditionalfoods2013.nku.edu.tr/>

Drim Hotel, Ohrid-Struga, Macedonia

**NEW!** 24-25 October 2013

**Fats & Oils Istanbul, FOI 2013/Feeds & Grains Istanbul, FGI 2013**

More information: <http://feedsandgrainsistanbul.com.tr/2013/>

Ceylan InterContinental Istanbul, Istanbul, Turkey

25-27 October 2013

**CET 2013**

More information: <http://www.engii.org/cet2013/>  
Sanya, China

**NEW!** 27-30 October 2013

**11<sup>th</sup> Euro Fed Lipid Congress**

More information: [https://gdch.enterprise-ems.de/tms/frontend/frontend.cfm?l=3849&id=18536&dat\\_h=8806D8674941A3025CF0E1D86075A0&sp\\_id=2&modus=](https://gdch.enterprise-ems.de/tms/frontend/frontend.cfm?l=3849&id=18536&dat_h=8806D8674941A3025CF0E1D86075A0&sp_id=2&modus=)  
Kervansaray Lara, Antalya, Turkey

28 October-6 November 2013

**Sao Paulo School of Advanced Sciences on Advances in predictive modeling and quantitative microbiological risk assessment of foods**

More information: <http://clientes.btddesign.com.br/espca/site/>.  
Professor Francisco Romeu Landi Auditorium - Polytechnic School - USP, Sao Paulo (SP) Brazil

**November 2013**

3-6 November 2013

**Latin American Symposium of Food Science**

More information: <http://slaca.com.br/en/Home>  
Campinas, Sao Paulo, Brazil

3-6 November 2013

**X Latin American Symposium of Food Science (SLACA)**

More information: <http://slaca.com.br/en/Home>.  
Convention Center of UNICAMP, Campinas (SP) Brazil.

3-7 November 2013

**2013 CIGR International Symposium on Advanced Food Processing and Quality**

More information: <http://www2.scut.edu.cn/CIGR2013/>  
South China University of Technology, Guangzhou, China

5-8 November 2013

**Recent Advances in Food Analysis 2013**

More information: <http://www.rafa2013.eu/>  
Clarion Congress Hotel Prague, Prague, Czech Republic

**NEW!** 5-6 November 2013

**EHDG – Hygienic Design Seminar Vienna**

More information: [http://www.hygienic-design-akademie.de/index.php?ver=HDGK\\_Wien\\_November2013](http://www.hygienic-design-akademie.de/index.php?ver=HDGK_Wien_November2013)  
Boku, Vienna, Austria

5-7 November 2013

**2<sup>nd</sup> Conference of Cereal Biotechnology and Breeding (CBB2)**

More information:  
<http://www.cbb2013.com/?mod=content&cla=content&fun=access&id=85&mid=1&temp=home>  
Danubius Health Spa Resort Margitsziget, Budapest, Hungary

**NEW!** 7 November 2013

**10<sup>th</sup> International Workshop**

**Nutrition & Health Claims Europe - Effective Clinical Studies for Health Claims**

More information: <http://www.healthclaims.eu/>  
Hotel Silken Berlaymont, Brussels, Belgium

**NEW!** 11-13 November 2013

**International Conference on Postharvest Technology, Food Chemistry and Processing**

More information: [www.vbfoodnet.org](http://www.vbfoodnet.org)  
Hanoi University of Agriculture, Hanoi, Vietnam

12-15 November 2013

**2013 EFFoST Annual Meeting: Bio-based Technologies in the Context of European Food Innovation Systems**

More information: <http://www.fffostconference.com/>  
Savoia Hotel Regency, Bologna, Italy

**NEW!** 14-15 November 2013

**2<sup>nd</sup> conference on Quality Management and Food Safety conference**

More information: [https://www.iseki-food.net/ifa\\_event/3983](https://www.iseki-food.net/ifa_event/3983)  
Ta Quang li building, Dai Co Viet, Vietnam

19-22 November 2013

**XII workshop on rapid methods and automation in food microbiology**

More information: <http://jornades.uab.cat/workshopmrama/en>  
Universitat Autònoma de Barcelona -UAB-, Cerdanyola del Vallès, Spain

### December 2013

4-6 December 2013

**Biopolymers 2013 Conference**

More information: <https://colloque.inra.fr/biopolymers2013>  
La Cité Nantes Events Center, Nantes France

**NEW!** 4-5 December 2013

**Food Safety Consortium**

More information: <http://www.foodsafetyconsortium.org/>  
Schaumburg, Illinois, United States

### January 2014

13-16 January 2014

**CIBIA 9**

More information: <http://www.cibia9.org/>  
Valencia, Spain

24-26 January 2014

**1<sup>st</sup> International Conference on Food Properties (ICFP2014)**

More information: <http://www.ieomrs.com/icfp/cfp.html>  
Kuala Lumpur, Malaysia

### February 2014

**NEW!** 5-7 February 2014

**ITEC – International Teacher Education Conference**

More Information: <http://www.ite-c.net/>  
Dubai, United Arab Emirates

### March 2014

30 March-2 April 2014

**The Food Structure and Functionality Forum (FSFF)**

More information: <http://www.foodstructuresymposium.com/index.html>  
Grand Krasnapolsky, Amsterdam, Netherlands

### May 2014

19-23 May 2014

**118<sup>th</sup> IAOM, International Association of Operative Millers, Annual Conference & Expo**

More information: <http://www.iaom.info>

Omaha Hilton Hotel and Qwest Center, Omaha, USA

21-23 May 2014



**“Food Science and Technology Excellence for a Sustainable Bioeconomy”**

More information: <http://www.isekiconferences.com/athens2014/>

Hotel President, Athens, Greece

25-27 May 2014

**8<sup>th</sup> International Conference on Water in Food**

More information: <http://www.eurofoodwater.eu/efw2014/>

Politehnica University of Timisoara, Romania

### June 2014

21-24 June 2014

**Institute of Food Technologists Annual Meeting and Food Expo**

More information: [www.ift.org](http://www.ift.org)

New Orleans, USA

**NEW!** 29 June – 2 July 2014

**3<sup>rd</sup> International Conference on Food Oral Processing:**

Physics, Physiology and Psychology of Eating

More information: <http://www.vlaggraduateschool.nl/fop2014/>

Hof van Wageningen, Wageningen, Netherlands

### August 2014

17-21 August 2014

**IUFOST-17<sup>th</sup> World Congress of Food Science & Technology**

Palais des congrès de Montréal, Canada

### September 2014

**NEW!** 7-10 September 2014

**EuroSense 2014: 6<sup>th</sup> European Conference on Sensory and Consumer Research**

More information: <http://www.eurosense.elsevier.com/>

Bella Center, Copenhagen, Denmark

### October 2014

26-29 October 2014

**XX Brazilian Congress on Chemical Engineering (COBEQ)**

Convention Center, Florianopolis (SC) Brazil

### November 2014

5-7 November 2014

**The 2<sup>nd</sup> International Congress on Food Technology**

More information: <http://www.intfoodtechno2014.org/>

Kuşadası, Turkey

### February 2015

22-25 February 2015

**3<sup>rd</sup> ICC Latin American Cereal and Grain Conference and ICC Jubilee Conference - 60 Years of ICC"**

More information: [www.icc.or.at](http://www.icc.or.at)

Florianopolis, Brazil

### March 2015

24-27 March 2015

**Anuga FoodTec**

More information: <http://www.anugafoodtec.com/en/aft/home/index.php>

Koelnmesse, Cologne, Germany

### June 2015

1-3 June 2015

**6<sup>th</sup> International Dietary Fibre Conference 2015, DF 2015**

More information: [www.icc.or.at](http://www.icc.or.at)

Paris, France

**NEW!** 14-18 June 2015

**ICEF12**

More Information: <http://www.icef12.com/>

Quebec, Canada

### July 2015

11-14 July 2015

**Institute of Food Technologists Annual Meeting and Food Expo**

More information: [www.ift.org](http://www.ift.org)

Chicago, USA

### September 2015

**NEW!** 26 September -1 October 2015

**EPIC 5**

More Information: <http://www.ecce2015.eu/>

France

### October 2015

18-21 October 2015

**100<sup>th</sup> AACC International Annual Meeting**

More information:

Minneapolis, USA

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These projects have been funded with support from the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

